

This afternoon, FDA released information regarding a positive laboratory test result for a Jalapeno pepper sample acquired from a produce distributor in McAllen, TX. The sample was positive for the Salmonella strain associated with the current nationwide Salmonella Saintpaul outbreak. This information does not provide conclusions as to where the contamination occurred, the extent of cross-contamination, or the extent of distribution of contaminated produce. Investigations are ongoing in all segments of the production, handling, transport, and distribution of all associated products. FDA advised that retailers have been informed of the recall and FDA advice to consumers is not to consume raw Jalapeno. Immunocompromised consumers should avoid eating raw Serrano peppers. http://www.fda.gov/oc/po/firmrecalls/agricola_zaragoza07_08.html

Consumers should be aware that raw jalapeño peppers are often used in the fresh preparation of salsa, pico de gallo, and other dishes.

Additional information is available on the FDA and CDC web sites at:
<http://www.fda.gov/oc/opacom/hottopics/tomatoes.html>
<http://www.cdc.gov/salmonella/saintpaul/>

FDA has removed the warning that was initiated on June 7, which stated that consumers should avoid certain types of fresh tomatoes.

Consumers may resume enjoying any type of fresh tomato, including raw red plum, raw red Roma, and raw red round tomatoes.
<http://www.fda.gov/oc/opacom/hottopics/tomatoes.html#outbreak>

Produce grown at home is not part of this warning.

All consumers are advised to follow the general food safety guidelines below:

- Thoroughly wash all tomatoes, peppers, and other produce items under running water.
- Refrigerate within 2 hours or discard cut, peeled, or cooked produce items, including tomatoes and peppers.
- Avoid purchasing bruised or damaged tomatoes, peppers, and other produce items, and discard any that appear spoiled.
- Keep produce items that will be consumed raw separate from raw meats, raw seafood, and raw produce items.
- Wash cutting boards, dishes, utensils, and counter tops with hot water and soap when switching between types of food products.

Additional information is available via the following link.
<http://www.cdc.gov/salmonella/saintpaul/>